

UMIX



ANDY COLEMAN

WELCOME TO U-MIX, WELCOME TO SOMETHING DIFFERENT.

When it comes to drink service, cocktails are the pinnacle of decadence and creativity. Developing complex flavours and textures with some of the worlds very best ingredients is not only a skill, but takes hours and hours of researching and investigating. This menu was designed to give our very best bartenders a chance to showcase their favourite cocktails and recipes to the customer. Feel free to ask the staff for any variations or to change the ingredients if you would like!

To all customers; please enjoy all that the venue has to offer, enjoy the cocktails, the music and the atmosphere. We pride ourselves in trying to provide the perfect social environment for you to enjoy our award winning mixologists' creations.

A white handwritten signature of Andy Coleman on a dark background.

Kind Regards,
Andy Coleman
U-Mix Ltd Managing Director

OPENING TIMES

Sunday To Thursday 16.00 – 00.00
Friday To Saturday 15.00 – 02.00



DAVE WINSTANLEY

PORN STAR MARTINI

£5.85

Passoa passion fruit liqueur double teamed with Stoli Vanilla vodka, passion fruit puree, served with a measure of prosecco on the side, pure indulgence.

FIFTY FIFTY

£5.50

Sweet Stoli Vanilla vodka is smashed together with fresh red chillies & lemon juice for a sweet martini with a warming chilli finish.

MANDARIN CRUSH

£5.50

Koko Kanu coconut rum & Absolut Mandarin come together beautifully in this long refreshing Collins. Served tall over crushed ice with fresh pineapple & orange juice.

TOTALLY TRUFFLED

£5.60

Di Saronno Amaretto Liqueur, Cherry Marnier & Stoli vanilla blended with a dash of Makers Mark and 50/50 mix for a smooth concoction that's like a hug in a glass.

THE ULTIMATE BELLINI

£7.30

Originally created in Harry'sBar Venice the Bellini has been messed around with for years. I have taken it back to its original recipe for the best around. Crème de peach is blended with fresh peach then charged with Italian prosecco.

TEQUILA

£2.60

Our Tequila is all 100% blue agave, served straight up. No lemon & salt. Training wheels aren't required!

BARTENDER PROFILE

Regarded as one of the brightest up and coming mixologists in the industry Dave has competed in many high profile competitions including the search for the Worldclass World Bartender of the Year, where he was a finalist in London. Dave's management of Mai Tai Parkstone resulted in the venue receiving numerous awards including Best Venue in Dorset 2010 and reaching the last ten venues in the U.K. Venue of the Year 2010 competition.



NIALL PERCIVAL

ICE CREAM MARTINI

£5.50

Stoli Vanilla & White chocolate liqueur smoothed with 50/50 mix for the ultimate dessert in a glass.

CORIANDER & BLACKBERRY MARTINI

£5.50

Fresh coriander given a little punch with Bols Genever Gin & blackberry for a sweet martini with a spiced finish.

FAMOUSLY SMASHED

£5.65

Famous Black Grouse blended scotch mixed with Cherry Marnier, peach bitters & morello cherry syrup. Served over hard ice for a sweet fruity potation.

JERRY THOMAS CRUSTA

£5.60

Courvoisier Exclusif, shaken with Benedictine DOM, Cherry Marnier, cranberry juice & a couple of dashes of Jerry Thomas' own decanter bitters served over hard ice with a sugar rim.

CHAMBUIE

£7.30

Drambuie whiskey liqueur, stirred with Mai Tai Raspberry & pepper syrup, nettle cordial topped with Italian prosecco. For a smooth pink effervescent cocktail.

BARTENDER PROFILE

Niall is another of our home grown staff members graduating from the U-Mix Academy. Recognised for his quality in knowledge and cocktails this professionalism has seen him break every serving record the company owned. Niall is the manager of Mai Tai Lounge Bar, Parkstone ably following on the tradition of this award winning venue. Niall's cocktails are sure to be complex, full bodied and diverse in flavours.

RICKY McGOWAN

LEMON DROP MARTINI £5.55

Wyborova Lemon Vodka, Lemoncello and Lemon curd shaken to create this classic sweet in a glass.

WILLY NILLY £5.60

Whitley Neill Gin with fresh cranberry juice, grapefruit and a touch of Mai Tai homemade Caramel Syrup. Served short over hard ice.

ONE FOR THE ROAD £5.65

Using one of our favourite spirits Patron XO Café, coffee tequila, Kahlua coffee liqueur, fresh espresso. Layered with Martell VS cognac & whipped cream.

SONATA £5.50

Mozart White Chocolate Liqueur, Frangelico hazelnut liqueur & Tuaca orange & vanilla liqueur shaken with 50/50 mix served on the rocks.

A ROYAL ROMANCE £7.50

Based on the 1934 Empire cocktail competition winner, combining Larios Gin, Cointreau, passion fruit juice topped with the royal approved Mumm Cordon Rouge NV.

BARTENDER PROFILE

With events hosted nationally being a large part of U-Mix life, our jet setting mixologist Ricky, spends much of his time on the road co-ordinating our events on the floor. A product of the training academy at Mai Tai under the tutelage of Dave Winstanley, his bartending skills are second to none. His cocktails feature some of the cocktail world's favourite products and these drinks are simply stunning in creation and in consumption.





GINA DUNNETT

KOKONUT MOJITO

£5.50

A sweet twist on the classic combining, fresh mint, lime, sugar & Brugal Rum, with Koko Kanu coconut rum. Served tall over crushed ice.

GINA'S CHOCOLATE BUTTON

£5.60

Courvoisier Exclusif Cognac is seductively mixed with light & dark chocolate liqueurs then lengthened with cranberry juice for a light chocolate & fruit martini.

VELVET REVOLVER

£5.50

Larios gin, Lemoncello, fresh lemon juice & egg white combined for a long smooth cocktail. Then we add our Mai Tai homemade Chilli Syrup to give it some firepower.

GECKO SOUR

£5.55

Lambs Spiced rum & Di Sarrono Amaretto combined with fresh lime in this fantastic spiced concoction. Served short over crushed ice.

SLOE-LY DOES IT

£7.50

Larios Gin, Plymouth Sloe Gin, elderflower & runny honey combine with prosecco for a very British champagne cocktail.

BARTENDER PROFILE

One of the best bartenders to be produced from the Bournemouth bartending scene, Gina joined the company to work at Mai Tai Parkstone. As part of the award winning team of trainers, her skills have helped many of the younger bartenders of the future hone their skills and understand the practices of working within the cocktail industry. With drinks varying from short to long and differing in style these cocktails are truly cutting edge.

LOW FAT & SKINNY COCKTAILS

£5.60 (Double) £3.95 (Single)

SKINNY RUM PUNCH

Brugal Rum shaken together with passion fruit syrup, pineapple juice and apple juice, finished with a squeeze of orange zest.

LEMON TEA MARTINI

A reduced sugar lemon tea syrup, Stoli orange vodka, fresh lemon juice and a splash of peach puree.

WATERMELON DAISY

Shaken together and served over hard ice, made from watermelon, cranberry juice, stoli vodka and a dash of passionfruit syrup.

MEXICAN SENORA

A blend of tequila, apple juice, fresh lemon juice and reduced sugar chilli and raspberry syrup. The perfect fresh martini with a tiny kick of heat.

SKINNY RED DRAGON

A classic U-Mix cocktail made with a single measure of Stoli Vodka, lime juice, reduced sugar syrup, raspberry puree and Chambord liqueur.

WHY GO SKINNY?

Our skinny cocktails are created using our homemade reduced sugar syrups and reducing the alcohol content to only 25ml of alcohol. The selection of cocktails should only contain around 100 calories, similar to a normal spirit and mixer.

If you like the sound of these cocktails and you want them made with a 50ml measure, please let the bartender know when you order.



*NOTE

Our backbar is always changing, adding new and interesting products. Although we will do our best, we can't guarantee that all items will always be in stock.

All our spirits are served in 25ml measures.

All our prices are subject to change without notice, dependent on when the government decides to charge us more for drink!

RUM

	ABV	Price
Bacardi	37.5%	£2.70
Brugal Anejo	40%	£2.70
Brugal Extra Viejo	40%	£2.80
El Dorado 5yr	40%	£2.75
El Dorado 21yr	43%	£10.50
Havana Club 3yr	40%	£2.70
Havana Club 7yr	40%	£2.80
Lambs Spiced	37.5%	£2.70
Koko Kanu Coconut Rum	37.5%	£2.70
Malibu	21%	£2.70
Morgan Spiced	35%	£2.70
Sailor Jerrys	41%	£2.70

GIN

	ABV	Price
Beefeater 24	45%	£3.50
Hendricks	41%	£3.10
Larios 12	41%	£2.70
Plymouth	41.2%	£2.65
Plymouth Sloe	26%	£2.80
Tanqueray	43.1%	£2.70
Tanqueray Ten	47.3%	£4.95
Whitley Neill	42%	£2.65

TEQUILA

	ABV	Price
Don Julio Blanco	38%	£5.50
Jose Cuervo	38%	£2.70
Jose Cuervo Reserve de famille	38%	£9.95
Sauza Hornitos	38%	£3.00
Patron XO Café	35%	£4.95

VODKA

	ABV	Price
Grey Goose	40%	£4.50
Solichnaya	40%	£2.70
Stolichnaya Raspberry	37.5%	£2.70
Stolichnaya Vanilla	37.5%	£2.70
Stolichnaya Ohranj	37.5%	£2.70
Stolichnaya Elit	40%	£5.50
Zubrovka Bison Grass	40%	£2.70

COGNAC & ARMAGNAC

	ABV	Price
Janneau Grand Armangac	40%	£8.00
Courvoisier Exclusif	41%	£3.90
Martell XO	40%	£16.00
Remy Martin XO	40%	£16.50

MALT WHISKY

	ABV	Price
Cragganmore	40%	£5.75
Glenlivet 12yr	40%	£3.80
Glenmorangie 10yr	40%	£3.80
Laphroaig 10yr	40%	£4.95
Macellan Fine Oak 10yr	40%	£4.95
Talisker 10yr	45.8%	£4.10

BLENDED WHISKY

	ABV	Price
Black Grouse	%	£2.80
Chivas Regal 12yr	40%	£2.80
Monkey Shoulder	40%	£2.80

IRISH & CANADIAN WHISKEY

	ABV	Price
Canadian Club	40%	£2.80
Jameson's	40%	£2.80

BOURBON & TENNESSEE WHISKEY

	ABV	Price
Gentleman Jack	40%	£4.95
Jack Daniels No7	40%	£2.80
Jim Beam Black Label	43%	£2.80
Makers Mark	45%	£3.25

VERMOUTH, APERITIFS & BITTERS

	ABV	Price
Aperol	25%	£2.60
Dubonnet	14.7%	£2.60
Jagermeister	35%	£2.60
Kummel	39%	£2.60
La Fee Absinth Bohemian	70%	n/a
Martini Bianco	15%	£2.60
Martini Rosso	14.7%	£2.60
Noilly Prat	17.7%	£2.60
Pernod	40%	£2.50
Pimms No 1	25%	£2.60

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LIQUEURS

	ABV	Price
Amaretto Di Saronno	28%	£2.70
Bailey's Irish Cream	17%	£1.80
Benedictine DOM	40%	£2.70
Chambord	16.5%	£2.70
Chartreuse Green	55%	£4.50
Cherry Marnier	24%	£2.70
Cointreau	40%	£2.80
Drambuie	40%	£2.70
Frangelico	24%	£2.70
Galliano	42.3%	£2.70
Grand Marnier	40%	£2.75
Kahlua	26.5%	£2.70
Licor 42 (vanilla Liqueur)	31%	£2.70
Lemoncello	28%	£2.70
Luxardo White/Black Sambuca	38%	£2.70
Mozart Chocolate	17%	£2.70
Mozart White	17%	£2.70
Passoa (passion fruit liqueur)	17%	£2.70
Southern Comfort	35%	£2.70
Tuaca	35%	£2.70

BOTTLES & DRAUGHT

	ABV	Price
Estrella	4.6%	£3.85
Urquell Pilsner	4.4%	£3.65
Becks Vier	4.0%	£3.50
Aspell	4.5%	£4.75
Corona	4.6%	£3.55
Duval	8.5%	£4.50
Innes & Gunn	6.6%	£3.55
Magners	4.5%	£3.75
Timmermans Peach	4%	£3.75
Tsing Tao	4.7%	£3.55

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OVERVIEW

Welcome to U-Mix Ltd. We are a young, energetic and ambitious company offering a diverse range of services exclusively within the hospitality industry.

Having recruited some of the finest industry specialists the UK has to offer, U-Mix boasts an impressive portfolio of acclaimed awards and accolades alongside sole ownership of the south coast's finest cocktail lounge; Mai Tai.

U-mix was founded upon many years of industry experience with the intention of raising hospitality standards.

Our proven training and consultancy programmes offer effective, inspiring and exciting results, the culmination of which is a thriving premises and business.

SERVICES

U-Mix Hospitality creates exciting and memorable environments for public and private events. Working closely with each individual client, we ensure a bespoke and enjoyable occasion, without the stress of organisation.

We offer the quality achieved through our training academy for flair and mixology bartenders, alongside traditional party favourites such as magicians, bands, champagne fountains and ice sculptures. If you have a specific theme in mind, we will ensure that everything, down to the finest detail, is tailored precisely to make your occasion a truly unforgettable experience.

CONTACT

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